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ABSTRACT

Several intermediate performance objectives and corresponding criterion measures are listed for each of four terminal objectives for a course in exploration of food management, production, and service occupations for 8th and 9th grade students. The materials were developed for a 12- to 18-week course designed to include awareness of the operation of food service enterprises; planning and providing food service for individuals and groups, including those with special needs; and equipment, materials, agencies, and legislation related to food service. Concepts in management, consumer education, sanitation, and safety are taught as they relate to instruction. A curriculum objective (diagnostic) test is also included. (This manual and 54 others were developed for various secondary level vocational courses using the System Approach for Education (SAFE) guidelines.) (HD)

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HOME ECONOMICS

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EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICES OCCUPATIONS

PERFORMANCE OBJECTIVES

CRITERION MEASURES

2

DUVAL COUNTY SCHOOL BOARD

OE 010 986

C O U R S E D E S C R I P T I O N

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

Accreditator No. 2762

Grade Level - 8th & 9th

Course Length - 12-18 weeks

This 12-18 week course for 8th or 9th grades is designed to include awareness of the operation of food service enterprises; planning and providing food service for individuals and groups, including those with special needs; and equipment, materials, agencies and legislation related to food service. Instruction includes hands-on laboratory experiences which are basic to specialized proficiencies needed for employment. Concepts in management, consumer education, sanitation and safety are taught as they relate to instruction.

G O A L

(1) To provide experiences to assist students in exploring occupations in food management, production and services.

(2) To provide opportunities for students to examine basic skills needed for successful employment in food management, production and services.

(3) To provide opportunities for students to evaluate personal knowledge and interest in food management, production and service.

CURRICULUM OBJECTIVE

Upon completion of this course, at least 76% of the students will demonstrate knowledge and understanding of concepts as they relate to food management, production and service occupations and self employment in this field as evidenced by answering correctly at least 10 of the 15 items in the criterion test.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

C.O Curriculum Objective Criterion Measure

MULTIPLE CHOICE: Circle the letter before the best choice.

1. Jobs found in the food management, production and service area include all except
   a. meat wrapper, counter worker, cashier
   b. interior decorator, motel manager, seamstress
   c. bus boy/girl, cook, cake decorator
   d. dietitian, food journalist, chain executive.

2. Common causes of accidents in the kitchen include
   a. fatigue, carelessness
   b. use of electrical equipment
   c. working with hot foods
   d. all the above.

3. The words "baste", "dredge" and "poach" are usually associated with which occupations?
   a. sandwich maker, soda fountain worker
   b. salad maker, vegetable cook
   c. baker, cake decorator
   d. cook, chef

4. A relatively new and very popular type of food service establishment is
   a. restaurant
   b. fast food service
   c. cafeteria
   d. tearoom.

5. In food service, a good cook
   a. just throws something together
   b. cooks "by ear"
   c. follows recipes carefully
   d. all the above.

6. Job opportunities in food service are
   a. plentiful
   b. scarce
   c. limited to men
   d. limited to college graduates

7. The most expensive foods, per serving, are
   a. fruits and vegetables
   b. appetizers, soups, desserts
   c. breads and cereals
   d. meat, milk, eggs.

Curriculum Objective Criterion Measure
(continued)

8. Which of the traits listed below is not a trait needed for successful employment?
   a. personal health and cleanliness
   b. playful, "not too serious" attitude
   c. ability to enjoy and work with people
   d. feelings of duty and responsibility.

9. There are jobs in food service for the
   a. interested high school graduate
   b. young, ambitious teenager
   c. older, mature men and women
   d. all the above.

10. Intelligent care and use of equipment will
   a. prolong life of the equipment
   b. cut down on accidents
   c. produce a superior product
   d. all the above.

11. The duties of a waiter/waitress include all except
   a. setting the table
   b. taking the order
   c. preparing short orders
   d. folding napkins.

12. Using correct principles of cookery
   a. will preserve vitamins, minerals and quality
   b. is not always necessary
   c. does not effect the product
   d. all the above.

13. Food service workers have the responsibility to
   a. provide nutritionally adequate meals
   b. eat nutritionally adequate meals
   c. know the principles of good nutrition
   d. all the above.

14. Jobs which do not require college degrees include all except
   a. host/hostess, bus boy/girl, cashier
   b. dietitian, nutritionist, extention worker
   c. chef, baker, caterer/cateress
   d. salad worker, kitchen helper, sandwich maker.

15. Food-borne disease and illness is caused by
   a. unsanitary food handlers
   b. natural contamination of foods
   c. improper food handling and storage
   d. all the above.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

Curriculum Objective Test

KEY:

1.	b	9.	d
2.	a	10.	d
3.	d	11.	c
4.	b	12.	a
5.	c	13.	d
6.	a	14.	b
7.	d	15.	d
8.	b		

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0

ACCREDITATION STANDARD: _____

After research and discussion, at least 76% of the students will demonstrate knowledge of job and training requirements and opportunities in the area of food management, production and service as evidenced by preparing at least 8 of 12 cards required in criterion measure.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		1.0	Student will compile a card file (containing at least 12 cards) on food service jobs available in the community. Each card must include the following information: 1. Name of job. 2. Food service occupational area (business, industrial or institutional). 3. Education and/or training needed. 4. Where training is offered locally and/or in the state.

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COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.1	After instruction, research and discussion, the student will demonstrate the ability to classify food service jobs according to occupational areas by achieving at least 70% proficiency on the criterion test.	1.1	See attached test Answers for test: 1. 1 6. 1 2. 1 7. 1 3. 2 8. 2 4. 3 9. 1 5. 1 10. 2

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

1.1 Criterion Measure

DIRECTIONS: Place the number preceding the occupational area in the blank before the job.

OCCUPATIONAL AREAS:

1. Business
2. Industrial
3. Institutional

____ Short order cook.

____ Sandwich worker.

____ Pickle factory worker.

____ Dietitian.

____ Bus boy/girl

____ Dairy man/woman.

____ Fast foods service worker.

____ Packaging plant worker.

____ Waiter/waitress.

____ Meat packer.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.2	After research and class reports, students will identify local and state opportunities for training in 3 food management, production and service occupations.	1.2	See attached test. Suggested answers: 1-6 Local high schools and vocational schools, F.J.C. and/or "on-the-job". 7 F.J.C., F.S.U. and/or equivalent experience. 8. College degree and/or training. 9. College degree plus internship or work experience.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

1.2 Criterion Measure Test

DIRECTIONS: From the list below, select 3 jobs and describe one local, state or other opportunity for training for each job.

1. Short order cook
2. Waiter/Waitress
3. Sandwich worker
4. Chef
5. Caterer/Cateress
6. Baker/cake decorator
7. Food Service Manager
8. Airline Steward/Stewardess
9. Dietitian/Nutritionist

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0

ACCREDITATION STANDARD:

Upon completion of this unit, at least 76% of the students will demonstrate knowledge and understanding of tasks common to food management, production and service occupations by answering correctly at least 17 of 25 items on the criterion test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		2.0	See attached criterion test.

NOTE: False statements are:

No's. - 5,6,10,13,14,17, 19, 22 and 23, 24

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.0 Criterion Measure

TRUE - FALSE

____ 1. Diseases transmitted in foods include botulism and salmonella.

____ 2. A chief cause of accidents among kitchen workers is rushing.

____ 3. Food service workers should know simple first aid techniques.

____ 4. Wax coated and plastic containers cannot be recycled.

____ 5. What you do not see will not hurt you.

____ 6. Styles of kitchen workers' uniforms are not related to safety.

____ 7. Cleanliness of person, equipment and surroundings is required by law.

____ 8. All equipment should be used as the manufacturer's manual says to.

____ 9. Scales are used to measure ingredients in large quantity cooking.

____10. The use of paper products saves natural resources.

____11. Any unsafe conditions should be corrected or reported immediately.

____12. Knowledge of the meaning of many cooking terms is important in food production.

____13. A dull knife is a safe knife.

____14. Fire is no longer a danger in the modern kitchen.

____15. "Leftover" foods or improperly stored foods can be a source of serious illness.

____16. Using proper tools and equipment makes the job easier and safer.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.0 Criterion Measure (continued)

(TRUE - FALSE)

____17. Customers must realize a good waiter/waitress gets busy and tired.

____18. Rats, mice and insects can transmit food-borne diseases.

____19. Proper table setting is not as important as getting people served.

____20. Cracked glasses, cups and plates should never be used.

____21. Eating habits affect health, personal appearance and work out-put.

____22. The overall appearance of a person does not reflect his standards.

____23. Attitude is not important if the job is reasonably well done.

____24. Recipes, in quantity cooking, should not be doubled.

____25. Poor food service can cost the waiter/waitress a tip and lose customers for the restaurant.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.1	After exploration and discussion, the student will demonstrate knowledge of the principles of sanitation, safety and ecology as they relate to food industries by answering correctly at least 9 of the 12 criterion items.	2.1	See attached test NOTE: Student should not check No.'s: 2,4 and 9

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.1 Criterion Measure

DIRECTIONS: Check good habits related to sanitation, safety and ecology.

____ 1. Washes hands after visiting restroom.

____ 2. Uses plastic dishes and cups to save on dish-washing.

____ 3. Buys only returnable bottles.

____ 4. Plans week-end trip while doing job.

____ 5. Wipes up food or liquid spilled on floor.

____ 6. Wears hairnet or cap when working with food.

____ 7. Saves and reuses paper bags.

____ 8. Avoids leaving too much work for the last minute.

____ 9. Combs hair in kitchen before going into diningroom.

____10. Keeps work area spotlessly clean.

____11. Is not a "litterbug".

____12. Does not "play around" on job.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.2	After research, instruction and discussion, the student will demonstrate ability to relate methods of safety and ecology to food service industries by achieving at least 70% proficiency on Part A of criterion test, and 100% on Part B.	2.2	A. The student will list orally or in writing: 5 common causes of accidents in food service. 2 causes of food-borne illness. 1 method of preventing each of the above. B. The student will, in conjunction with FHA meetings, research and describe 6 ways persons in food service industries can promote conservation of the environment.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.3	After instruction and practice, the student will demonstrate knowledge of proper use, care and maintenance of equipment in food related jobs, as evidenced by achieving 100% proficiency on the criterion test.	2.3	From the list below, the student will select one piece of equipment and describe proper use, care and maintenance. 1. French (chef's) knife 2. Deep fat fryer 3. Sifter 4. Floating blade peeler 5. Electric beater 6. Grater 7. Can opener 8. Electric skillet NOTE: Substitute equipment more appropriate to quantity cookery if available for use.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.4	After demonstration and practice, the student will identify tasks in the food related occupations, as evidenced by responding correctly to 7 of the 10 criterion items.	2.4	See attached

ANSWERS:

1. left
2. right
3. do not
4. now
5. left
6. near
7. 2
8. right
9. never
10. always

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.4 Criterion Measure

DIRECTIONS: Underline the best word(s) to complete the following statements concerning duties of waiter/waitress.

1. Serve and remove all foods from the (right, left) of the customer.

2. Serve or remove beverages from the (right, left) of the customer.

3. (Do, Do not) reach in front of a customer to serve someone sitting across from him.

4. If soiled or chipped dish is discovered, replace it (now, later).

5. Salad is placed to the (left, right) of the dinner plate.

6. The bread basket is placed (away from, near) the center of the table.

7. The cup and saucer are placed (2,7) inches from the edge of the table.

8. The cup and saucer are placed to the (right, left) of the customer.

9. (Never, Sometimes) rush the customer on crowded, busy days.

10. (Always, Seldom) remain at your station in case the customer wishes to get your attention.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.5	After review and discussion, the student will demonstrate ability to relate procedures to specific tasks common to Food Service by answering correctly 11 of the 16 items on the criterion test.	2.5	See attached

ANSWERS:

1.	1	9.	4
2.	2	10.	1
3.	3	11.	4
4.	4	12.	4
5.	2	13.	3
6.	1	14.	1
7.	3	15.	2
8.	2	16.	3

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.5 Criterion Measure

DIRECTIONS: Relate procedure to job by placing number before foods worker in appropriate blank.

1. Meat Cook
2. Baker
3. Salad Worker
4. Vegetable Cook

____ 1. braise

____ 2. cream

____ 3. peel

____ 4. pare

____ 5. knead

____ 6. bread

____ 7. chop

____ 8. sift

____ 9. au gratin

____10. baste

____11. julienne

____12. scallop

____13. toss

____14. pan broil

____15. fold in

____16. shred

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
2.6	After instruction and practice, the student will demonstrate skill in use of recipes and accuracy in measuring and weighing by correctly answering 8 of 12 items on the criterion test.	2.6	See attached.

ANSWERS:

1. 1	1. 1-1/2 qts. or 6 C.
2. 1/4	2. 3 T.
3. 8	3. 3 t.
4. 1	4. 1 C.
5. 1	5. 2-1/4 C.
6. 16	
7. 1/2	

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

2.6 Criterion Measure

I. Complete the following equations:

1. 3 t. = _____ T.
2. 4 T. = _____ C.
3. 1 C. = _____ liquid ounce(s)
4. 4 C. = _____ quart(s)
5. 2 T. = _____ liquid ounce(s)
6. 1 C. = _____ T.
7. 1 stick margarine = _____C.

II. Increase the following recipe to 24 servings.

BAKING POWDER BISCUITS (8 servings)

2 C. all-purpose flour
3 t. baking powder
1 t. salt
1/3 C. shortening
3/4 C. milk (about)

1. _____ all-purpose flour
2. _____ baking powder
3. _____ salt
4. _____ shortening
5. _____ milk (about)

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0

ACCREDITATION STANDARD:

After various exploratory experiences, at least 76% of the students will identify knowledge and skills needed by persons in the food management, production and service occupations as evidenced by correctly answering at least 7 of the 10 criterion items.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		3.0	See attached test.

ANSWERS:

1.	c	6.	c
2.	d	7.	c
3.	a	8.	b
4.	b	9.	d
5.	a	10.	a

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

3.0 Criterion Measure

DIRECTIONS: Circle the letter before the best answer.

1. The most important person in a food service business is the
   a. manager
   b. chef
   c. customer
   d. waiter/waitress

2. Foods workers should be
   a. clean and neat in personal habits
   b. mature and conscientious
   c. courteous and cooperative
   d. all the above.

3. When properly heated, protein
   a. coagulates
   b. melts
   c. dissolves
   d. hardens

4. Clearing and resetting a restaurant table are duties of a
   a. waitress/waiter
   b. bus boy/girl
   c. hostess
   d. manager

5. One should cook fruits and vegetables
   a. in smallest amount of water possible
   b. in tiny pieces
   c. without skins
   d. after soaking

6. A rude and noisey customer should be
   a. asked to leave
   b. made to feel ashamed
   c. treated as courteously as possible
   d. ignored

3.0 Criterion Measure (continued)

7. An example of fast food service is
   a. tearoom
   b. restaurant
   c. hamburger shop
   d. cafeteria.

8. "Special diets" are designed for
   a. very special customers
   b. patients in hospitals
   c. movie and TV stars
   d. athletes and others in physically demanding jobs.

9. A caterer/cateress
   a. works in a food testing kitchen
   b. supervises meat processing
   c. checks special diet planning
   d. plans, prepares and serves food to large groups.

10. Petit fours, tarts and pastries are prepared by a
   a. baker
   b. salad maker
   c. soda fountain worker
   d. vegetable cook.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.1	After various learning experiences, the student will identify and describe skills required in fast food service as evidenced by achieving 100% proficiency on the criterion test.	3.1	Select 2 jobs from the list below and write a task description (job analysis) for each. SHORT ORDER CLUSTER 1. Short order cook 2. Fry cook 3. Salad maker 4. Pizza worker 5. Fast service counter worker 6. Dishwasher

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.2	After instruction and discussion, the student will demonstrate knowledge of the principles of protein cookery by answering correctly at least 4 of 5 items on criterion test.	3.2	See attached test. ANSWERS: 1. protein 2. complete 3. low 4. coagulates 5. toughening

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

3.2 Criterion Measure

DIRECTIONS: Fill in the blank.

1. _____ is needed by the body to build and repair tissue.

2. _____ protein is found in meat, milk and eggs.

3. Protein cookery requires use of _____ temperature.

4. Properly heated protein _____, preventing toughening.

5. Overcooking protein foods causes _____.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.3	After instruction and practice, the student will identify and describe skills required in catering service as evidenced by achieving 100% on criterion test.	3.3	From the list of catered functions listed below, select one and plan a menu for that particular function. Wedding reception Luncheon Tea Buffet Bridal Shower Banquet Outdoor party

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.4	After instruction, the student will demonstrate knowledge of principles of cereal cookery as evidenced by correctly answering 4 of 5 items on criterion test.	3.4	See attached test. KEY: a. 4 b. 1 c. 3 d. 2 e. 5

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

3.4 Criterion Measure

DIRECTIONS: Match word to phrase by putting number in blank.

1. shortening
2. bran
3. yeast
4. gluten
5. sugar

a. _____ is cereal protein.

b. _____ effects tenderness of baked product.

c. _____ used to leaven baked product.

d. _____ is outer coating of cereal grain.

e. _____ helps tenderize gluten in flour.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.5	After exploration and discussion, the student will relate use and nutritive value of fruits and vegetables to food service occupations as evidenced by correctly answering at least 2 items in each part of the criterion test.	3.5	See attached test. KEY: 1. color, flavor, texture, nutritive value 2. vitamins, minerals, carbohydrate, roughage

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

3.5 Criterion Measure

1. List 3 reasons why fruits and vegetables should be included in the menu:

   a.

   b.

   c.

2. List 3 nutrients found in fruits and vegetables:

   a.

   b.

   c.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.6	After instruction and discussion, the student will relate the principles of fruit and vegetable cookery to food service occupations as evidenced by answering correctly 9 of the 14 criterion items.	3.6	See attached test. KEY: Do not check: 1. a,c and g 2. a,d

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

3.6 Criterion Measure

1. Check jobs which require skill in fruit and vegetable buying, storing and preparing.

____ a. waiter/waitress

____ b. vegetable cook

____ c. dishwasher

____ d. produce buyer

____ e. storeroom persons

____ f. salad maker

____ g. cake icer

2. Check statements which are <u>true</u>.

____ a. Liquids used to cook vegetables should be thrown away.

____ b. Leave skins on fruits and vegetables when possible.

____ c. When cooking, leave fruits and vegetables in large or whole pieces.

____ d. All fruits and vegetables are stored at very low temperatures.

____ e. Unless strong flavored, cook vegetables in closed pots.

____ f. Cook fruits and vegetables in as little water as possible and as quickly as possible.

____ g. Do not soak fruits and vegetables.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.7	After instruction and discussion, the student will demonstrate knowledge of the principles of buying, storing and cooking dairy products as evidenced by answering correctly 5 of 7 items on criterion test	3.7	See attached test. KEY: #3 and #7 are false.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

3.7 Criterion Measure

TRUE - FALSE

____ 1. Milk and cheese require low heat in cooking.

____ 2. Federal law protects the milk consumer.

____ 3. You outgrow your need for milk.

____ 4. Fresh milk must always be kept under refrigeration.

____ 5. Milk and cheese scorch easily during cooking.

____ 6. If cheese is cooked at too high temperature, it toughens.

____ 7. Milk does not transmit food-borne disease.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
3.8	After various learning experiences, the student will identify jobs requiring knowledge and skill in dairy food cookery by correctly answering at least 6 of 8 criterion items.	3.8	See attached test. KEY: All should be checked.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

3.8 Criterion Measure

DIRECTIONS: Put a check beside each occupation which requires knowledge and skill in milk and cheese cookery.

____ 1. Dietitian

____ 2. Pizza cook

____ 3. Chef

____ 4. Ice cream maker

____ 5. Baker

____ 6. Vegetable cook

____ 7. Short order cook

____ 8. Caterer/Cateress

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0

ACCREDITATION STANDARD:

Upon the completion of this unit, at least 76% of the students will assess the outlook for future employment and job advancement in food management, production and service occupations as evidenced by checking all statements in the criterion measure.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		4.0	See attached.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

4.0 Criterion Measure

Job opportunities in Jacksonville, Florida, in the positions listed below, may be projected for the next 12 months as MANY, SOME or FEW. Check each position as your research indicates the answer to be.

	MANY	SOME	FEW	NO INFORMATION
Short order cook				
Salad maker				
Food service worker				
Bus boy/girl				
Dishwasher				
Kitchen helper				
Cook				
Head waiter				
Dietitian				
Food and Nutrition teacher				
Waiter/waitress				
Food service manager				
School cafeteria worker				
Cake decorator				
Baker's helper				
Chef				
Other _____				
_____				
_____				

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
4.1	Following research and discussion, the student will identify at least 4 sources of information concerning job opportunities from those listed in the criterion test.	4.1	Check the 4 best sources of information about job opportunities from the list below: ____ 1. Local library ____ 2. Newspaper want-ads ____ 3. State employment agency ____ 4. Telephone directory ____ 5. School counselor ____ 6. Friends and neighbors ____ 7. Occupational Outlook Handbook ____ 8. Visits to local businesses

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
4.2	After various learning experiences, the student will demonstrate knowledge of job advancement opportunities in food service occupations as evidenced by correctly answering at least 4 of 6 items on the criterion test.	4.2	See attached test. KEY: #1 and #4 are false.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

4.2 Criterion Measure

TRUE - FALSE

____ 1. A dishwasher cannot hope to work up to the job of manager.

____ 2. Experience is a most important factor in job advancement.

____ 3. High schools and junior colleges offer courses to improve skills in food service.

____ 4. Once skills are learned, they do not need changing.

____ 5. College degrees are offered in food management.

____ 6. Changing society and improved equipment require up-dating skills.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0

ACCREDITATION STANDARD: _____

At the completion of this unit, at least 76% of the students will demonstrate the ability to evaluate food service jobs in terms of working conditions, rewards and personal values and goals as evidenced by correctly answering at least 8 of 12 items on the criterion test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		5.0	See attached test.
			KEY: #4,5 and 9 are false.

EXPLORATION OF FOOD MANAGEMENT, PRODUCTION
AND SERVICE OCCUPATIONS

5.0 Criterion Measure

TRUE - FALSE

_____ 1. Many food service jobs provide free meals, uniforms and laundry.

_____ 2. Health and accident coverage is offered.

_____ 3. Food service jobs satisfy the desire to do creative work.

_____ 4. Foods workers are not expected to work at night or on the week-end.

_____ 5. Many food service jobs can be done sitting down.

_____ 6. Most food service jobs lead to advancement and higher pay.

_____ 7. One is frequently asked to work split or rotating shifts.

_____ 8. For those who like companionship, there is much team or group work done in kitchens.

_____ 9. It is all right to work under bad conditions if the pay is good enough.

_____10. In food service, low pay is offered for entry jobs.

_____11. There are many community or vocational centers available for one to improve skills.

_____12. One should carefully check job conditions before accepting a position.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.)

ACCREDITATION STANDARD:

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
5.1	After planned learning experiences, the student will assess the good and bad aspects of food service and food related jobs by achieving 100% proficiency on the criterion test.	5.1	List 4 good points and 3 bad points to consider when evaluating food service jobs.

COURSE EXPLORATION OF FOOD MANAGEMENT, PRODUCTION AND SERVICE OCCUPATIONS

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.)

ACCREDITATION STANDARD: _____

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
5.2	After review and discussion, the student will assess his/her interests in food management, production and service occupations by completing the Food Service Occupations Interest Test.	5.2	Food Service Occupations Interest Test as found in Appexdix #32, Florida State Guide, October, 1973, Exploration of Food Management, Production and Service Occupations.